

AMENDMENTS TO THE CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application:

LISTING OF CLAIMS:

Claims 1-16 (canceled).

17. (new): Strain of *Saccharomyces cerevisiae* deposited in the CNCM under the number I-2971 on 12 February 2003.

18. (new): Strain of *Saccharomyces cerevisiae* deposited in the CNCM under the number I-3142 on 25 November 2003.

19. (new): Strain of *Saccharomyces cerevisiae* deposited in the CNCM under the number I-3143 on 25 November 2003.

20. (new): Strain of *Saccharomyces cerevisiae* obtained by one or more hybridizations or by mutation of a strain according to claim 17.

21. (new): Strain according to claim 20, which, in test PT₂, gives a decrease in the proof time relative to the reference strain NCYC 996 which is equal to at least 80 % of the decrease in proof time obtained in test PT₂ with strain I-2971 according to claim 1 relative to said reference strain NCYC 996, preferably at least 85 % and even more preferably at least 90 % of the

decrease in proof time obtained in test PT₂ with strain I-2971 relative to the reference strain NCYC 996.

22. (new): Baker's yeast obtained by cultivating a strain according to claim 17 or 20.

23. (new): Baker's yeast according to claim 22, obtained by cultivating the strain with adaptation to the presence of weak organic acids.

24. (new): Baker's yeast according to claim 22, characterized in that the yeast is a yeast selected in the group consisting of yeast creams, compressed yeasts and dry yeasts.

25. (new): Baker's yeast according to claim 24, characterized in that the yeast is a dry yeast, preferably an instant dry yeast.

26. (new): Bread-making dough containing a baker's yeast according to claim 22.

27. (new): Bread-making dough according to claim 26 in which fermentation takes place in the presence of an osmotic pressure such as that existing in doughs containing at least 15 % of sugar relative to the mass of flour, preferably at least 25 % of sugar relative to the mass of flour and even more preferably 40 % or more sugar relative to the mass of flour.

28. (new): Bread-making dough according to claim 27, characterized in that it contains mould inhibitors, preferably in the form of weak organic acids and/or the salts thereof, and more preferably in the form of propionates.

29. (new): Method of preparation of a bread-making dough comprising the use of a yeast according to claim 22.

30. (new): Method of preparation of a baked bread product comprising the baking of a bread-making dough according to claim 26.

31. (new): Bread product obtainable by the method according to claim 30.

32. (new): Bread-making dough containing a baker's yeast according to claim 23.

33. (new): Bread-making dough according to claim 32 in which fermentation takes place in the presence of an osmotic pressure such as that existing in doughs containing at least 15 % of sugar relative to the mass of flour, preferably at least 25 % of sugar relative to the mass of flour and even more preferably 40 % or more sugar relative to the mass of flour.

34. (new): Bread-making dough according to claim 33, characterized in that it contains mould inhibitors, preferably in the form of weak organic acids and/or the salts thereof, and more preferably in the form of propionates.

35. (new): Method of preparation of a bread-making dough comprising the use of a yeast according to claim 23.

36. (new): Method of preparation of a baked bread product comprising the baking of a bread-making dough according to claim 32.

37. (new): Bread product obtainable by the method according to claim 36.